

THE CHILD BEHIND.

Look about as you walk along the street and see how many children you can count chasing after or riding on the ends of wagons in the streets. The odds are heavy that you cannot fall to see such a sight every time you take the trouble to look. Everybody sees the sight and nobody does anything about it. Would you believe that it is just as much against the law for a child to catch behind as it is for a stranger from out of town to stop his vehicle within ten feet of a hydrant. Let the stranger try it on and he soon finds himself in the clutches of the law, says the Hartford Courant. But let a child try it on and there he is. Now the inevitable result of this utter neglect to enforce a law that makes for safety is simply to invite peril. Pretty soon, possibly on another page of the paper in which this article appears, there will be an account of another automobile accident. Some excitable observers will likely call it an automobile outrage. It will be the story of how an automobile ran over a child that had been playing catch behind and had jumped off the vehicle it was stealing a ride on. The one way to prevent these killings for which drivers are not to blame is to impress on the children and their parents that this business, which the law forbids, must stop.

A baby never laughs, an aged person very rarely. But the smile, like the pleasures of the palate, according to Brillat Savarin, belongs to all the seven ages of man and with normal persons it is universal. Imagine a never-smiling human being, and you must assume that he is either a physical or psychological eccentricity, or both. The Greenpoint youngster who shot himself in Central park, Manhattan, and died a few hours later, is said to have been known among his schoolmates as "the boy that never smiled." He could work, he could study, he could think. He appears not to have been without affection. Yet suicide at the age of sixteen was the climax of a sort of abnormality which science never had an opportunity to analyze or classify. The child that never smiles demands scientific attention. In this rather jumbled up universe occasions for smiling are everywhere. Breaks in symmetry are everywhere. An eye that does not see, a mind that does not comprehend such breaks, is unusual enough to be made a study of for the ultimate benefit of the rest of the race.

Napoleon was the greatest egotist of history. He was not disposed to give credit unduly to other people. Yet he wrote of his mother: "It is to my mother, to her good principles, that I owe my success and all I have that is worth while. I do not hesitate to say that the future of the child depends on the mother." All through life he ordered his brothers and sisters around, and paid slight heed to relatives of any sort. Yet he always treated his mother with respect, and she in her turn never lost her head, but thrifly laid aside resources for the days of adversity which she saw were bound to come. This influence of mothers is inevitable, says the Kansas City Star. The father is away from home a large share of the time. It is to the mother that the child turns. She is his closest companion for the first few years of his life. In all the period when his habits are forming he is constantly in association with her.

It is astonishing how prosperous we should be if there were no waste and losses. We are now told that cattle ticks cost the country \$100,000,000 a year. If we remember aright, the department of agriculture has told us that rats cost us as much as that, and several other varieties of vermin and injurious insects rob us of as much or larger sums. The underwriters tell us that nearly all the \$240,000,000 a year we lose in conflagrations is preventable, and the doctors tell us that the greater part of the sickness, which is a tremendous drain on individual and national resources, is preventable. Some time we may stop these leaks.

There is one district in China which is going to reform the opium scandal of the nation without any sentimental nonsense. Opium bends under forty are to be executed and those over that age will be imprisoned for life, which is rather reversing the Oslerian method. So the habit is bound to be cured without tiresome educational processes.

A California girl has given up a millinery business worth \$25,000 a year to go on the stage as a chorus girl at \$25 a week, says a theatrical exchange. Perhaps she figures that with that income and the stage, a title is assured her.

Among the victims of the de luxe book salesman was a blind woman. One has long suspected that many purchasers of de luxe books make no more intelligent use of them than the blind would.

The KITCHEN CABINET



LIFE is a leaf of paper white, Whom each one of us may write His word or two, and then comes night. Greatly begin, though thou leave time But for a line, he that scribbles— Not failure, but low aim, is crime.

HELPFUL HINTS.

- A measuring schedule of weights and proportions is something that puzzles us, at times, and a table of such proportions may prove helpful.
- A pint of granulated sugar equals a pound.
- A pint of brown sugar equals thirteen ounces.
- A pint of maple sugar equals seventeen ounces.
- A pint of graham flour equals eight ounces.
- A pint of wheat flour equals eight ounces.
- A pint of corn meal equals ten ounces.
- A pint of soft butter equals one pound.
- A pint of grated bread crumbs equals nine ounces.
- A pint of seeded raisins equals nine ounces.
- A pint of dried currants equals ten ounces.
- A pint of rice equals fifteen ounces.
- A pint of dried hominy equals thirteen ounces.
- A quart of white flour equals a pound.
- The whites of eight ordinary eggs fill a cup.
- Nine large hen's eggs equal a pound.
- Two level tablespoonfuls of butter equal an ounce.
- Eight liquid ounces fill a cup.
- Four level tablespoonfuls of flour equal an ounce.
- Three tablespoonfuls of grated chocolate equal an ounce.
- Two tablespoonfuls of salt equal an ounce.
- "A pint is a pound the world around" for a good many of our staples.



IF TIME be of all things the most precious, wasting of time must be the greatest prodigality.

GOOD EATING.

- A salad that is especially appetizing with a duck dinner, or in fact with any meat course, is sliced oranges dressed with French dressing. Arrange three or four slices overlapping each other on a lettuce leaf and add the dressing the last thing, as it wilts the lettuce and spoils its appearance.
- Canned pears dipped in salad dressing, then rolled in chopped nuts and arranged on lettuce leaves is another easy and very good salad.
- A combination of grated cheese, canned peas, a hard cooked egg chopped, and a few tablespoonfuls of watermelon pickle cut fine, a dash of onion juice or finely chopped onion and seasonings, is the unusual salad and one which is well liked. This is a salad that can be prepared with materials at hand and might be called emergency, as the materials used are in every house.
- A combination of apples, bananas and oranges, using twice as many apples as bananas and half as many oranges as bananas. Whip a cup of cream, add a cup and a half of sugar and the grated rind and juice of a lemon. When using twelve apples the proportions as directed will be correct.
- Dainty Chicken Salad.**—One cup of cold cooked chicken, cut in small pieces, a cup of walnut meats, one cup of peas. Mix the ingredients and add a little salad dressing. Serve on lettuce leaves garnished with olives.
- Almond and Cabbage Salad.**—Shred a firm white head of cabbage, add a cup of blanched almonds also shredded; season with salt and paprika and add a cupful of sour cream. Line a salad bowl with lettuce leaves, heap in the salad and serve with cheese and crackers.
- Pineapple and Nut Salad.**—Use the sliced canned pineapple; arrange a slice on each plate and fill the hole in the center with grated cheese, cover with French dressing and sprinkle with chopped nuts and parsley.
- Salmon Salad.**—Drain the oil from a can of salmon, and remove the skin and bones; cut four boiled potatoes fine, three sweet pickles, and two cups of cabbage, chopped. Season with salt, pepper and serve with plain boiled dressing.

Speed.
"Try as we may," said the man with the iridescent whiskers to the Chicago Post, "we cannot produce runners who can equal the records made by those of foreign countries. Why, here's an account of a man who made a thousand meters in—"
"Made what?"
"Made a thousand meters. You know over there they measure a race by meters, while here—"
"I'll back my gas meter against all the whole foreign sporting fraternity."



THE ethics of gastronomy are as marked as those of society, and the arrangement of a bill of fare calls for as much finesse as do the functions of a chaperon. —Edwinger.

SUGGESTIONS FOR EATABLES.

- A most tasty salad may be made at this season, using the large French chestnuts. Cook them until soft, and combine with celery and French dressing. Nothing in the salad line can be more pleasing. Apples may be added, making another form of Waldorf salad.
- Sirloin of Beef.**—For a small company dinner, try this way of cooking steak: Bone a steak that weighs two and a half pounds. With a small larding needle, lard the top of the beef lengthwise with thin strips of pork. Put two tablespoonfuls of the pork trimmings in a baking pan, add a small carrot, an onion cut fine, a stalk of celery cut in bits, two sprigs of parsley, a bay leaf, half a clove of garlic crushed and two cloves. Lay the steak in this bed of vegetables, spread over it two tablespoonfuls of fat and place in the oven to roast, turning and basting three times. Place the steak on the platter. Heat two tablespoonfuls of thick cream with a fourth of a cup of grated horseradish. Have three bananas peeled and sliced lengthwise, dipped in flour and fried. Skim the fat from the baking pan, thicken with flour and brown; strain the gravy over the meat, spread the horseradish sauce over the meat, set the pieces of banana on the meat and serve at once.
- Cranberry Surprise.**—This is a delicious ice to serve with turkey or fowl. Put a little ice cream in a sherbet cup and cover with a rich cranberry sauce.
- Chestnut Cup.**—This is a most dainty and delicious frozen dish. Put a few preserved chestnuts in the bottom of a sherbet cup (these chestnuts are preserved in a thick lemon sirup), then add a spoonful of vanilla ice cream and garnish with a maraschino cherry or a preserved chestnut, or both.
- Chocolate Temptation.**—Mold chocolate ice cream, and when ready to serve sprinkle with browned almonds; garnish with whipped cream sprinkled with blanched almonds.



THERE is enough in daily life, A life so much beset With crosses, harsh and cruel deeds, To struggle to forget.

But there is nothing we can spare That's loving, comforting and fair; A word that comes to cheer us still, Some smile to lighten what is ill.

SOME GOOD WINTER PUDDINGS.

- The heavier, richer puddings are more enjoyed during the cold weather and are also better served during the winter.
- Pium Pudding.**—Mix together a cup of bread crumbs, a cup of flour, three-fourths of a cup of sugar, a fourth of a cup of molasses, a cup of fruit, a cup of cold water, a teaspoonful each of soda and cinnamon. Steam one hour. Cream a half cup of butter, add a cup and a half of powdered sugar and the yolks of two eggs well beaten, for the sauce.
- Krum Torte.**—This is a most delicious pudding and one which will keep indefinitely.
Cut up a half pound of dates in small pieces, add a half pound of walnut meats cut up, a half pound of sugar, three tablespoonfuls of bread crumbs, a teaspoonful of baking powder and the whites of six eggs beaten light. Add the sugar to the whites first and then the other ingredients. Bake in a large greased pan. Serve with whipped cream, a little mixed with the torte crumbed in pieces and the cream on top.
- Steamed Chocolate Pudding.**—Melt two squares of chocolate over hot water, beat an egg and add to a cup of milk, sift two cups of flour with three teaspoonfuls of baking powder and half a teaspoonful of salt. Put into a buttered mold and steam one and a half hours. Serve with a creamy sauce. Use two tablespoonfuls of soft butter, a cup of powdered sugar and a yolk of egg. Then stir in a half cup of whipped cream, flavored.

Nellie Maxwell.

Women love always; when earth slips away from them, they take refuge in heaven.—Anonymous.

Good Example.
Dr. Charles H. Parkhurst said at a Presbyterian banquet in New York: "At all seasons, and at the Christmas season especially, we should avoid quarreling and try to bring about a spirit of good will."
"In short, we should imitate Father Healy, the Irish wit, to whom an official once said:
"Healy, I've got a crow to pick with you."
"Make it a turkey," said Father Healy, "and I'll join you at 6 sharp."

Three Fascinating Frocks Designed for the Really Smart Dresser



1. The new tunic in blue Liberty satin with panels of brocade, skirt edged with black fox. 2. A harmony in black velvet and white tulle, edged here and there with white fox. 3. A graceful frock in biscuit cloth with collar, sleeve revers and sash in ermine. A small red tie supplies the inevitable bright touch.

JEWEL CASE AND PINCUSHION

Double Convenience for the Woman Who is Required to Do Considerable Traveling.

One of the most convenient little accessories to the toilet for the woman who travels about a great deal is a small jewel case and pincushion combined. It is made of a piece of fancy ribbon or plain satin twelve inches long and six inches wide. The material is sewed together lengthwise, then divided into three parts, four inches in each, either by stitching it on the machine or with very close cross-stitch or featherstitching. Do this stitching four inches from one side first, then fill the center with wool to form the cushion in which to stick the pins, then stitch it across four inches from the other end. There you have a solid center with hollow end, and these ends are turned in to form a hem one inch wide. In these a small casing is run, with narrow ribbon placed through that so as to pull it up like a little bag on each end. This makes a flat cushion in the center, having baglike ends in which the jewelry is kept, brooches, bracelets, rings, chains and the watch, when it is not in use. The cushion can be decorated with some pretty design done in cross-stitch or an embroidered initial or a small spray of flowers. Such a case can be made of any material you may choose. Brocade, satin is always pretty; plain satin covered with lace or coarse linen that can be laundered will be found a satisfactory substitute for other more expensive fabrics. One side of the cushion may be used for jewels and the other for sewing materials—cotton, scissors, needles, etc.—or for a soft ball of darning cotton, that is always handy to have when traveling. This combination cushion and case will make a splendid gift for the young girl who is attending boarding school or for one away from home.

FEATHER-TRIMMED CHAPEAU.



This hat is composed of violet velvet, the brim being deeper over the back of the neck, and is trimmed with a plume of ostrich feathers drooping over the left side.

Silk Lace Scarfs.
Silk Spanish lace scarfs, dyed to match the gown, are in favor for evening use. Some of the handsomest scarfs at present are made of a fine crepe de chine with insets of embroidered voile in the border design. One very lovely one shown by a Chestnut street importer is of a beautiful rose color, handsomely embroidered, with exquisite roses also embroidered on the large voile insets. In all the decoration the finest graduations of rose color melting into white were used.

BEST SCENTS FOR THE BATH

Much Choice is Possible, and a Woman May Use Any Particular Perfume Which She May Prefer.

The commonest form of the bath as a beautifier is the bran bath. This particular bath has the advantage of being inexpensive and efficient at the same time. The bran should be sewn into a neat little square sack of cheesecloth covering, and dropped into the bath when the water is run in. The water must not be too hot, or the bran will be cooked and thus rendered useless, but if warm water is poured on it a creamy mass is formed, which will render the skin delightfully soft. For those who wish to be a little more elaborate there are sold at chemists and stores little sacks of bran mixed with various perfumed herbs, according to taste, such as violets, orris root and sunflower seed. The milk bath is not unusual, and it is claimed that it has no rival in beautifying the skin. One well known beauty in Paris is understood to use milk for her bath always, and the skin of her throat and shoulders is as creamy a white as the liquid she is supposed to bathe them with. Of course, one would not actually get right into a milk bath as one does with water. The milk is applied on wads of antiseptic cotton. Then, to prevent any stickiness, it is rubbed gently with eau de cologne. French women are also very partial to the use of alcohol in the bath. It is perfumed in some way with such scents as lavender or violet, and those who indulge in these baths or the bran ones use soap only once or twice a week. Sea bathing is probably the most bracing and the best form for the robust, but in a climate such as ours it cannot be recommended except in the hot months, unless the bather is very strong. Those who are unfortunate enough to possess very irritable skins will do well to eschew sea baths altogether. For ordinary bathing purposes most people use ammonia or borax, which not only softens the water, but is invaluable for cleaning the skin. It is necessary, however, to exercise caution in the use of these two articles, for an overdose in the bath, instead of making the skin soft and supple, will harden it and make it much too dry.

Dark Furs Becoming.

It seems odd that so few should realize that dark furs are much more becoming than light, that is, to the average woman. Sable, mink, black fox, make her complexion look at its very best, whereas ermine, white fox, miniver and squirrel have exactly the contrary effect. The newest way of wearing the stole is to put the middle of it on in front, pass the ends over the shoulders, crossing them at the back and bringing them forward under the arms. Even fur capes with their rounded or pointed back are worn in this fashion, certainly very warm and comfortable, though slightly unorthodox.

Tray Tables.

The Tripoli tray table is a thing of parts—three in number. There is a large top tray, a small tray (which fits on supports a third way up the legs of the stand) and the folding stand. When not in use this four-legged stand may be folded and stowed away in a small space. The trays are made of bamboo, and are strong yet light in weight, and can be easily washed. This table would be very ornamental for a tea or refreshment table in a bachelor maid's den.

A HIDDEN DANGER

It is a duty of the kidneys to rid the blood of uric acid, an irritating poison that is constantly forming inside. When this duty fails, uric acid causes rheumatic attacks, headaches, dizziness, gravel, urinary troubles, weak eyes, dropsy or heart disease. Doan's Kidney Pills help the kidneys fight off uric acid—bringing new strength to weak kidneys and relief from backache and urinary ills.

A Montana Case
Mrs. H. S. Andrews, 1021 Eighth Avenue, Great Falls, Mont., says: "My limbs, hands and feet became so swollen I couldn't stand. I was in agony with the pain. I was so reduced in weight my garments just hung on me, and I had given up in despair. Doan's Kidney Pills cured me completely, and over a year has elapsed without the slightest return of the trouble."
Get Doan's at Any Store, 50c a Box
DOAN'S KIDNEY PILLS
FOSTER-MILBURN CO., Buffalo, New York

SPIRIT IN TUBERCULOSIS WAR

Nineteen Million Dollars Expended Last Year in Fight Against the Dread White Plague.

Nearly \$19,000,000 was spent in the anti-tuberculosis campaign in the United States during the year 1912, according to the fourth annual statistical statement of expenditures in this movement issued by the National Association for the Study and Prevention of Tuberculosis. The expenditures during the year for sanatorium and hospital construction and treatment make the largest single item in the total, amounting to nearly \$16,800,000. This is an increase of nearly \$5,000,000 over the same group of expenditures for the year 1911. The anti-tuberculosis associations and committees spent over \$765,000, while dispensaries and tuberculosis clinics spent over \$500,000. Over \$415,000 was spent for the maintenance and establishment of open-air school and fresh air classes, which is more than double the amount spent for this purpose in 1911. Official state and municipal expenditures outside of the maintenance of institutions, which are included in the other totals, amounted to \$280,000. In addition to these figures, about \$500,000 was spent by hospitals for insane and penal institutions in caring for their tuberculosis inmates.

Army Officer Musn't Umpire.

It is found in the army that it will not do to let officers act as umpires in ball games and orders have been issued to forbid it. It seems that the players take advantage of the great American baseball player's right to abuse the umpire, and it is found that it destroys the army discipline, when the umpire is an officer, to have privates call him such names as "mutt," "bone-head," etc.

The Infant Terrible.

"Mr. Lilsbeau, is it true that you ain't got sense enough to come in out of the rain?"
"Yes, Miss Kitty; you must always believe what papa tells you."

A Bird in the Hand Falls to Catch the Early Worm.

And a baby would rather go to sleep than listen to a lullaby.

DREADED TO EAT.

A Quaker Couple's Experience.

How many persons dread to eat their meals, although actually hungry nearly all the time!
Nature never intended this should be so, for we are given a thing called appetite that should guide us as to what the system needs at any time and can digest.
But we get in a hurry, swallow our food very much as we shovel coal into the furnace, and our sense of appetite becomes unnatural and perverted. Then we eat the wrong kind of food or eat too much, and there you are—indigestion and its accompanying miseries.
A Phila. lady said:
"My husband and I have been sick and nervous for 15 or 20 years from drinking coffee—feverish, indigestion, totally unfit, a good part of the time, for work or pleasure. We actually dreaded to eat our meals. (Tea is just as injurious, because it contains caffeine, the same drug found in coffee.)
"We tried doctors and patent medicines that counted up into hundreds of dollars, with little if any benefit."
"Accidentally, a small package of Postum came into my hands. I made some according to directions, with surprising results. We both liked it and have not used any coffee since."
"The dull feeling after meals has left us and we feel better every way. We are so well satisfied with Postum that we recommend it to our friends who have been made sick and nervous and miserable by coffee." Name given upon request. Read the little book "The Road to Wellville," in pkgs.
Postum now comes in concentrated, powder form, called Instant Postum. It is prepared by stirring a level teaspoonful in a cup of hot water, adding sugar to taste, and enough cream to bring the color to golden brown.
Instant Postum is convenient; there's no waste; and the flavor is always uniform. Sold by grocers—50-cup tin 30 cts., 100-cup tin 50 cts.
A 5-cup trial tin mailed for grocer's name and 2-cent stamp for postage. Postum Cereal Co., Ltd., Battle Creek, Mich. Adv.